



## BAROLO RISERVA

Piemonte, Italy

Borgogno

<http://www.borgogno.com>

### Method & Production

Fermentation for around 12 days at a controlled temperature of 22-25°C and towards the end 29-30°C. This is followed by a sub-merged cap maceration for 50 days at a stable temperature of 29°C. After racking the wine it is put through malolactic fermentation for 15 days. The wine is aged for 6 years in Slavonian oak and 1 year in bottle before release.

### Tasting Notes

"Beginning to hit a sweet spot, this Barolo is supple and rich, revealing notes of cherry, white pepper and tobacco, with a hint of licorice. Firm tannins lend support as this fades gracefully on the long aftertaste" **94 points, Bruce Sanderson, Wine Spectator (2018)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
BO0512	Barolo Riserva	Nebbiolo	2012	14.0%	Cork	6X0.75lt	No	No	No